

SIZZLE DINING AT CHOPS CITY GRILL

3 COURSES FOR \$49 PER PERSON PLUS 30% OFF ALL BOTTLES OF WINE

FIRST COURSE

CHOICE OF ONE

CRISPY CALAMARI* with cherry peppers and sweet and sour mustard sauce

STEAKHOUSE CAESAR crisp baby romaine, red oak, treviso radicchio, homemade dressing

BIG BACON "chunks" of cherrywood smoked bacon, champagne vinaigrette, candied jalapeno

FRESH MARKET local greens, artisan lettuces, heirloom tomatoes, steakhouse sherry, walnut and honey dressing

SECOND COURSE.

CHOICE OF ONE

STEAK FRITES sliced sirloin, house cut french fries, white truffle béarnaise

STEAK AND TOMATOES peppercorn encrusted sirloin, heirloom tomatoes, artisanal cheeses, white truffle aioli, aged balsamic

BLACK PEPPERCORN SEARED WAGYU ms-5 teres major, stuffed baked potato, homemade steak sauce

ROASTED ORGANIC CHICKEN stuffed white cheddar baked potato, roasted root vegetables, pecan bacon, harvey's bristol creme jus

CEDAR PLANK FAROE ISLAND SALMON bourbon sugar glaze, mango sweet and sour, puréed cauliflower, green papaya salad, veggie spring roll

PRIME 7oz. FILLET MIGNON with your choice of baked potato, sweet potato, mashed potatoes or french fries (add \$10)

TERIYAKI GLAZED CHILEAN SEA BASS with shrimp, pineapple sweet and sour, coconut rice cakes, baby bok choy (add \$10)

CHOPS BRAISED SHORT RIB braised short rib, port wine bbq, parsnip whipped potatoes, rainbow peppers (add \$10)

COFFEE CRUSTED PORK CHOP gouda potato cakes, calvados brandy-caramelized onion demi, sautéed swiss chard, chipotle apple sauce (add \$10)

THIRD COURSE.

CHOICE OF ONE

FRESH KEY LIME PIE with yuzu and blueberry

3 LAYER CARROT CAKE gluten free carrot cake with brown sugar-carrot sauce, pecan coconut crumbs and vanilla gelato

